



From the Masthead South Bay Cruising Club

December 2017

From the Helm

Dave Tedesco

As I reflect on my two years as your Commodore, I cannot believe how quickly the time has gone. My term has been nothing but smooth sailing due to our members who gave of their time and talents to support the programs of the SBCC. The Hospitality Committee under the leadership of Fred and Mara Liesegang turned in another outstanding performance with the Holiday Party, as their curtain call. How fitting it was to have it on a day that snowed! The Unqua Corinthian Yacht Club was decorated beautifully in Holiday colors and themes, as usual. I wish to thank the entire SBCC Board for the faithful execution of your duties. There are so many behind-the-scenes things that you do, which many of our members don't know about. But your faithful service is known by me, and by your fellow Board members.

One of my personal highlights of being at the Helm was partnering with SailAhead, a group dedicated to helping disabled veterans cope with their disabilities through sailing. Shortly after I became Commodore, Jessica Rooney introduced me to the two teenage brothers who founded the program, Sean and Kilian Duclay. We invited them to make a presentation at one of our monthly Board meetings, and before that meeting ended, the Board voted to partner with SailAhead. We began with a small event in August 2016 with just four boats. It was so successful that we almost tripled the number of boats in August 2017, with eleven! I don't think I've ever seen a raft with so many boats before, but that was what awaited us when we arrived back to the Connetquot River. It is my hope that our partnership with SailAhead continues to grow and that even more boats will participate next summer! The joy expressed by those veterans who have been suffering with PTSD after an afternoon out on the Great South Bay is so satisfying to see. They are so grateful that we would take time to spend with them, sharing our passion of sailing with them.

I would like to thank you, the members of the SBCC, for your support and kind words of encouragement over the past two years. You've heard me say several times that we need everyone to support the Club. Join a committee and let your creative juices flow! Please support our new Commodore Roger Daisley and his Board for the next two years, just as you have supported me. I trust that you will come celebrate the passing of the torch from me to Roger at the Installation of Officers program, which will be announced in the very near future.

And finally, to Commodore Roger Daisley, Vice Commodore Della Bucher and Rear Commodore Charlie Margeson, I hand over the helm of the South Bay Cruising Club to you, in as good condition as I received it from Past Commodore Ed Pshedesky, to faithfully continue the tradition of promoting sailing on the Great South Bay.....

Dave

.....because it's all about sailing!

JANUARY



The SBCC 2018 ***Installation of Officers*** will take place on Saturday January 20, 2018 -- 12:30PM to 3:30PM at The Snapper Inn
Address: 500 Shore Dr, Oakdale, NY 11769
Phone: [+1-631-589-0248](tel:+16315890248)

We will have a buffet lunch which will include 2 appetizers, 3 entrees, dessert, and soft drinks. An optional cash bar will be open for those who would like something a little stronger.

There is room for 70 people, so be sure to send in your reservation early to Rich Troy t4oyman@gmail.com RSVP before 1/12/2018 please. No walk-ins. Admission is \$40 donation per person to cover the charges for food, taxes and tips.

thanks

Rich Troy Cell Phone: [1-516-455-0028](tel:15164550028)

Also in January

Race Awards Ceremony will be held on January 25, 2018 at 7:00 PM
(Please see Regatta page)

- * The Turkey Day Race was attended by 12 boats, and they all had a fabulous time. GR8 weather, GR8 fun, GR8 time had by all. Congrats to Full Circle again.
- * The Cookie Party hosted by our future Vice Commodore, Della Bucher, was another fun night with a delicious lasagna dinner, salad, drinks, and of course tons of cookies. What a treat to receive the cookie bags each year at the Holiday party. Thanks to all you wonderful cookie bakers!
- * If you were not able to attend this year's Holiday Party at Unqua, you sure did miss a fun time. Thanks again to Fred and Mara, our Hospitality Committee for the past two years. They did an awesome job. Thanks guys!
- * May you all have a safe, wonderful Holiday and a healthy and Happy New Year with lots of Sailing!!



It has been a pleasure to serve as your Fleet Captain for the past two years. Rendezvous and cruises are an essential part of our club's activities, creating camaraderie and lifelong friendships. I hope as many of you as possible continue to attend these, and the awards ceremony early next year.

Please help your new Fleet Captain, Stephanie Pizer make her tenure memorable.

Below is the list of Rendezvous Attendees with 3 or more overnights they will be honored at the Cruising Awards event. Please send corrections to cyberpoosh@aol.com

Cayenne Pizer 14
MissLibertyII Sherman 11
Della.Calm Bucher 10
Bleu Moon Mccarthy 9
Laurie Jean Messina 9
Captain'sLady Carlberg 7
Becky Becker 6
Eagle Liesegang 6
Barbara's Rose Levitsky 6
Silent P Pshedesky 5
Belle Free Baxter 5
Shoot'n the Breeze Czack 5
Justus Kohl 5
OnTheGreen Trotta 4
Destiny Frederick 4
Galatea Holwell 3
Tanzanite Greco 3
Summerhome II Novak 3
Alexa Grace Perrson 3
MargaretGale VanTassel 3
Shadow Margeson 3
Indigo O'Donnell 3
Naiad Tesoro 3
Filibuster Hyer 3

As another racing season comes to an end as well as my term as Regatta Chair, I'd like to thank everyone on my committee for all the help and support they gave me. I'd especially like to point out Jim Reichel, who is the rock of the racing program year after year, always doing much more than his fair share of work to keep the program moving! My # 2 person on the committee was Ed Anderson! None of the Regatta programs would have moved forward without the tireless efforts of Eddie. Ed was always there organizing, and moving the program along. I could not have done it without Ed!

The good news is that Ed will be the incoming Regatta Chair. He has already had multiple meetings to get the racing program moving forward, and is looking at past years success stories, and weaknesses to move forward in a positive path for the program. I hope you all give Ed the utmost support and come out for next year's racing program.

The last order of business is the **Race Awards Ceremony**. It will be held on Thursday evening, 7:00 January 25, 2018. There is a change in venue this year with the party taking place at the Sea Gull Restaurant/Bar on Bergen Avenue in West Babylon. For those not familiar with that location, it is south of Montauk Highway across from the Bergen Point Golf Course, and just north of the Islander Marina. For \$15 admission there will be light food fare and one free drink.





We would like to welcome these new members:

Luis and Barbara Rodriguez of Islip sail a Cabo Rico 36, *Pyxis*. They were sponsored by Dennis Krug and Tom Gotard. Luis is a member of the Coast Guard Auxiliary.

Charlie & JoAnne Lapp of Rockville Centre sail a Catalina 36, *Class Sea M*. They have two daughters, Sarah and Natalie. They were sponsored by Jessica Rooney and Jack Corcoran.

Both of these couples were at the Boatyard Party and at the Holiday Party – hopefully you met them then. If not, please give them a big welcome when you do meet them.



We are already receiving information about this racing and sailing challenge. Check out facebook and the websites found below. I expect you will be seeing posters and advertisements very shortly. -June Tedesco-Editor

CAPE HORN RACE 19/20

RACE INTO HISTORY!

7 November 2017

Dear Skipper – Dear Yacht Club Commodore,

The Cape Horn Race Team invite you to participate in the celebrations of the 500th anniversary of discovery of the Magellan Strait in 1520, and the first race round Cape Horn Island in 2020. More than just a race, the Cape Horn Race 19/20 provides 4 legendary sailing challenges; up to 4 months of mythic discovery; and social activity in 4 countries: Argentina, Chile, Gibraltar and Uruguay.

We seek your full participation as skipper or yacht club in social, media, and technical Race Direction for the safe passage of yachts and teams throughout the entire race, and we ask for your kind cooperation with the diffusion of regatta information. Please find the references to the Race Facebook, Guidebook, programme and poster.

We thank you in advance, remain at your entire disposal for any further enquiries, and look forward to your feedback!

With warm wishes, THE CAPE HORN RACE TEAM

Christina Rüttiman International Communication E-mail: christina@capehornrace.org

Dr Alec Honey, MA. Ph.D. Chairman of The Cape Horn Race. E-mail: alec@capehornrace.org

Marta Pont Geis Event Mngmt & Team Welfare E-mail: marta@capehornrace.org

Facebook: The Cape Horn Race 19/20 or click <https://www.facebook.com/mediamec/> Cape Horn Race was founded in 2006. © All rights reserved 2017.

We were looking for a warm place to visit in February of 2015 ---Dorothy Becker

Ah Cuba! Not too long a flight and in the same time zone. At that time, you had to travel with a group on a people-to-people-mission. We chose Grand Circle Foundation. We had traveled with them several times and knew that they specialized in connecting the tour members with local residents.

We stepped off the charter flight from Miami with a planeload of Cubanos who were returning from Miami with suitcases full of products not available in Cuba. We walked into Jose Marti International Airport and into a time warp. The female security personnel were dressed in khaki uniforms which included large-mesh panty hose which I remember wearing in the 60's.

Our guide took us to our hotel where coincidentally a Congressional delegation from Los Estados Unidos was staying. It was a very nice hotel in a restored part of Havana. WiFi was readily available which is not the case for the ordinary citizens. Most people have cell phones but with no access to the Internet.

Everything is controlled by the government. We had to bring cash (no credit cards or ATM's). US currency could be exchanged for CUCs (currency only available to tourists) at the hotel at the government rate which was higher for US dollars than Euros or Canadian.

We were encouraged by Grand Circle to bring donated items such as toiletries, over the counter drug items, school supplies etc. We gave them to our guide who distributed them to the groups and families with whom we visited.

In the Havana area:

We met with:

- Senior citizens at a Senior Center. We danced and sang and tried to communicate. We learned that the national song is Guantanamera which means girl from Guantanamo. Each verse is a quote from the poetry of Jose Marti the Cuban hero. It seems that everyone knows those verses.
- A Catholic run Day Care Center. Day care is free in Cuba as is schooling. Literacy is almost 100%. That was Fidel's doing. The facility is run by nuns who had been kicked out initially but then let back in. It is a lovely facility and the children adorable. We purchased food in a local market to donate to the Sisters.
- The Malpas Dance Company. They were rehearsing in a Jewish Center which was quite modern even though there are only approximately 1000 Jews left in Cuba. The group was rehearsing for a performance in NY at the Joyce Dance Theater. We spoke with the dancers and heard their stories.
- A self-supporting Arts and Crafts Center outside of Havana where we were to have dinner. Lots of music and dancing. Unfortunately, the electricity went out just in time for dinner. This is not an unusual occurrence. Dinner proceeded by candlelight with lots of conversation.

In the Cienfuegos (a city east of Havana) area:

- We met with people from a union of artists, writers and other arts based genres. We met a professed Communist at his studio and he described the electoral process. No one gets to vote for Fidel or Raul.
- We met with a choir which sang for us. They were going on tour in the US also.
- We went to a local music place and heard and danced to Cuban music. The music was one of the prime reasons for our trip. We heard music at every dinner and lunch but this was special.

In the Trinidad de Cuba (another city a little further east) area:

- We went into the countryside to a weaving factory. These women are sitting in an open-air building stripping the straw which will be made into hats. It is very tedious work for which they get paid \$20 a month. The space is filled with sewing machines but only one works. The parts from the others have been used to get the one machine to work.
- We visited a coffee plantation, sugar cane plantation, botanical gardens and a privately leased farm. Everything is controlled by the state. The farmer must sell his produce to the state at state determined prices.
- We learned that everyone in Cuba is guaranteed a base income with which they can buy food at the state-owned store with ration books. Each person is guaranteed a place to live. The building maintenance is up to the residents. Since there is little money for that the buildings are in disrepair.
- One of the biggest exports of Cuba is medical personnel. Medical personnel are sent on contracts to countries in South America and Africa. We met with a medical student and his family in his mother's apartment. Medical school is free as is college.



In the Cojimar area:

- Our next stop was the fishing village of Cojimar. We stopped at the marina to talk to the fishermen. Their boats are made of wood. They have interesting ways to shape the wood to build and repair their boats. Cubanos must adapt.

- They fish with 1200-meter fishing lines baited with hooks baited by hand. During the day they are allowed go 6 miles out to sea. At night, they can go 3 miles. There are no navigation aids. No GPS no buoys. It's all local knowledge. Cojimar is where Hemmingway built his house and kept his boat Pilar. Beautiful house is now a museum. Much grander than his home in Key West.



Returning to Havana:

- We stayed at the Nacional, a grand old hotel from the days before WW2. We saw Kofi Anan who was there to broker peace with the Columbian factions. The hotel is across the street from the Straits of Florida. Walking along the Malecon you could almost see Miami from which the cold north wind of February blows.
- Our last meeting was with an architect who is on the planning board for Havana. He explained about the Special Period 1989 to 1996 when the Soviet Union collapsed and Cuba was plunged into economic disaster. There was widespread starvation and misery. The next savior was Hugo Chavez and his picture is still on billboards in the countryside. That help has disappeared also. The architect was quite outspoken about his criticism of the government. We asked him about the room being bugged. He said that if it was, the bugs wouldn't work anyway.

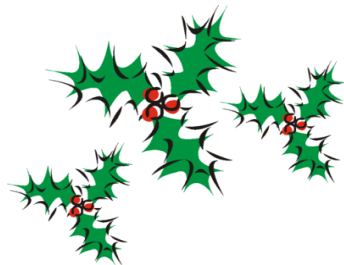


Our trip to Cuba had ended. We left with cigars and rum and the words we heard many times from the people we met: "Los Estados Unidos Es Bueno". And the charter was only four hours late.

Out & About



2017



**Holiday Party
Unqua**



There are really bad viruses out there.

There are **Cryptolocker** and **Ransom** virus that destroy your data on your pc and then ask you for money to get them back.

Phony Phone calls:

You get calls from so called Microsoft Techs that your machine is having trouble and they want to help you by charging you money after they damage your machine.

Phony Popups:

You go to a web site and then a pop up screen tells you your machine is damaged and you must call some 800 number to fix it. But they really damage it and then charge you to restore it.

Bogus email with an attachment that contains a virus

There are so many ways your pc can be damaged and you could lose all those valuable pictures and other documents.

First you need a very good antivirus or internet security suite to protect as much as it can. Select a good internet security program rather than just an antivirus product. The former not only has antivirus software but also tries to protect you from bad web site on the internet and other features. Some products are Symantec, McAfee, Webroot to just name a few. Make sure they are up to date.

Second you need to have a backup of your important data

Backup your important files using either a cloud storage like Carbonite or some other vendor or manually copy your stuff to an external USB drive on a specific schedule.

The external drive must be as large as all of your data that you wish to backup.

The following is a very simple windows script that can be placed on your desktop that will copy your files from your document folder to an external USB drive.

The script will create and copy the files to the folder called Backup_Folder on the USB drive.

INSTALLATION Steps :

Small and simple backup script to back up your Document folder to a USB stick.

Or a USB external drive.

It copies your Document folder only.

It also adds in the control folder of FireFox browser if you have FireFox on your pc.

http://sbccsail.org/backup_script.msi

Run the installation program.

Plug in your external drive and note which drive letter it is.

A very large usb stick should be used, one equal to or greater than 16 gig recommended. Depending how large your document folder is.

Install the utility, there will be an Icon on your desktop called **BackupMyStuff**.

Look for icon on the desktop for the smiley face with the sun glasses

Double click the icon and the program will start and present to you a menu of drives that it found. If it locates a possible USB it will have *** at the end of the line. The Letter at the left should be the drive letter of your USB stick or external drive.

Type in the correct drive letter for your USB drive, then click OK.

It also assumes that you use the Document, Pictures, Video and Music folders to save all your pictures, docs etc which is where windows stores things by default.

When it's all done remove usb stick or drive and place in safe place. Re-install it into the pc when you want to back up again. Do not leave it in pc as some Virus look for all USB drives attached to infect also.

Once this runs and copies all of your files to the external drive the next time it is run it only takes those that are new or changed. If you delete a file on your PC the original file that was backed up to the external drive remains.

The backup data will be on a folder called `BACKUP_FOLDER` with sub directories representing the save items on the USB stick.

As I said before this is a free and simple backup script that will only do Document, Pictures, Video and Music folders. And it has to be run manually.

This may be better than none at all.

631 589 2275 Richard Mourino

WebMaster@sbccsail.org



Everyone has been asking for this recipe (A dessert from the Boatyard Party)

OREO Cookie Balls

1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened

40 OREO Cookies, finely crushed, divided 4 pkg.

(4 oz. each) BAKER'S Semi-Sweet Chocolate, broken into pieces, melted

Mix cream cheese and 3 cups cookie crumbs until blended. Shape into 48 (1-inch) balls. Freeze 10 min.

Dip balls in melted chocolate; place in single layer in shallow waxed paper-lined pan. For Easier Dipping Use a toothpick to dip the cookie ball into melted chocolate; shake off excess chocolate then place on waxed-paper

Sprinkle with remaining cookie crumbs. Refrigerate 1 hour or until firm.

Store in tightly covered container in the refrigerator.

Rendezvous Favorites

Bethenny's Peppermint Bark

Ingredients:

1 (11 oz.) bag white chocolate chips

2/3 cup crushed candy canes or peppermint candies

1 tsp. mint extract

8 oz. bittersweet chocolate

Directions:

1. In double boiler or bowl set over boiling water, melt white chocolate chips. Remove from heat and stir in crushed candy cane and mint extract.
2. Line a small sheet pan with wax paper. Pour in white chocolate mixture and spread evenly. Refrigerate until firm.
3. Melt bittersweet chocolate and spread evenly over white chocolate layer. Refrigerate until firm. Break into pieces. Store in refrigerator.

This year I've been invited to a New Year's Eve party at a friend's home.

The evening will start at 8:00 and there will be about 30 invited guests at the party. Since there will be a lot to do, I volunteered to help my friend and to provide some of the appetizers.

Here are a few of my favorites and that I will make for the party. These appetizers can all be prepared ahead and put together at the time they are needed with minimal effort. I hope you too will make some for your holiday party.....enjoy!

Brie Wheel with Pears in Brandy

This is a Martha Stewart recipe that I have made over and over again, and every time it gets rave reviews...thank you Martha! Sometimes I even change some of the ingredients and it remains a wonderful appetizer.

Ingredients:

One 8-ounce wheel Camembert or Brie cheese, cold
1 tablespoon unsalted butter

1 large Bosc pear, peeled and cut into 1/4-inch cubes
2 tablespoons brandy
1 teaspoon chopped fresh rosemary
2 tablespoons balsamic vinegar
1 tablespoon honey
walnut halves

Keep the cheese cold until you are ready to work with it.

Place a medium pan over medium heat, melt butter and add the diced pear. Cook until tender, about 3 minutes. Stir in brandy and rosemary and cook 1 minute more or until the liquid is reduced slightly. Remove from heat, and set aside.

Run under cold water a large, sharp knife and cut the cheese wheel in half. Place the bottom half of the cheese on a plate and proceed to spread the pear mixture over the bottom half evenly. Keep 2 tablespoons of the mixture for garnish.



Heat the balsamic vinegar and honey until simmering, and continue to simmer mixture until slightly thickened, about 3 minutes. Set aside to cool a few minutes. Pour half the glaze over the bottom half of the cheese with the pear mixture; top with the remaining half of the cheese wheel and top with remaining 2 tablespoons of pear mixture. Drizzle with remaining glaze, and garnish with walnut halves and rosemary. Serve immediately.

The cheese should be cold, so it can be sliced; the glaze will warm it once poured over the cheese. *As an alternative, you can use fresh figs...dates or dry cherries or any dried fruit that has been hydrated by leaving them to soak in the brandy for a couple of hours prior to cooking.

Cheese Wreath

This is a simple cheese appetizer that not only looks festive, but also has a little kick to it!

Ingredients:

- 1 pound cream cheese, at room temperature
- 2 cups shredded Cheddar cheese
- 2 teaspoons Worcestershire sauce
- 2 teaspoons horseradish (optional)
- Kosher salt and freshly ground black pepper
- 1/2 cup finely chopped pickled piquante peppers, such as Peppadew
- 1/2 cup fresh parsley leaves, finely chopped
- 1/4 cup finely chopped fresh chives
- Crackers and crunchy sliced baguette for serving
- A small (6-cup) Bundt pan

Line the inside of a 6-cup Bundt pan with plastic wrap. Process the cream cheese, shredded cheese, Worcestershire sauce, horseradish, 1/2 teaspoon salt and few grinds of pepper in a food processor until smooth. Empty the mixture into a medium bowl, and fold in all but 2 tablespoons of the chopped peppers.



Spoon the cheese mixture into the prepared Bundt pan; pack it in, spreading into an even layer and cover with plastic wrap. Refrigerate until chilled, at least 1 hour or up to 2 days.

Uncover and invert the cheese mold onto a serving platter. Sprinkle with the chives and parsley to completely coat the wreath, and garnish with the reserved 2 tablespoons peppers.

Serve with crackers or a crunchy baguette cut into thin slices.

*alternately, and especially if you don't like a spicy cheese ring, you can add other ingredients such as olives or nuts

Prosciutto Cups

This recipe is very versatile because the prosciutto cups can be filled with anything you can basically think of! I find that using a soft cheese, such as ricotta or cream cheese, does not add saltiness or sharpness to the already salty flavor of the prosciutto...and actually allows the taste of the prosciutto to shine.

Ingredients:

1 mini-muffin pan

1 slice of prosciutto for every 2 cups being made

Filling (see suggestions below)

Cut each slice of Prosciutto in half, and lay each half slice inside a mini-muffin tin, overlapping the sides as it circles around.

Bake in a preheated 375 degree oven for about 8-15 minutes, depending upon how thick the prosciutto is sliced....prosciutto should be sliced thin. *be careful not to overcook the prosciutto or it will become dark, burnt and not easy to eat. Edges of the prosciutto should be golden in color.



Remove and allow to cool for a moment. Place each cup on a paper towel to drain. Bring to room temperature before filling and serving.



Spinach and Ricotta Filling

Sauté frozen or fresh spinach in garlic and butter until cooked. Add pepper to taste. Place cooked spinach in a colander to drain properly. Once drained, place the spinach in a bowl. Add a good quality Ricotta cheese to the spinach and mix well together. Fill the cooled prosciutto cups and top off with a sprinkle of parmigiano cheese.

Alternative Fillings

Figs, Arugula and Goat Cheese (yummy!)

Melon and Green Apple (chopped very small)

Goat Cheese with a drizzle of Honey (sweet and salty come together)

Small Mozzarella Ball and Basil (both chopped very small)

Happy and Healthy Holidays to all.



SBCC Two Week Cruise Meeting



On Sunday, January 14th there will be a meeting for all who are interested in participating in the two week cruise. There will be short talks by guest speakers Gerry Holwell, Dennis Krug and Bob Forman on long distance cruising tips and other relevant information for this type of journey. Then we will discuss possible itineraries and dates. Come if you are interested and express your opinion.

The meeting will take place at 2:00 p.m. in Meeting Room A at the West Islip Library on Sunday, January 14th.

Hope to see you then,

Stephanie Pizer
2018 SBCB Fleet Captain

Rigging Locker



1971 Pearson 35.
Hard dodger, radar,
GPS, autopilot,
Hot and cold water, refrigerator,
Almost new diesel, all kinds of "stuff".

Trying to find a caring owner.
At 6 1/2 tons, this is not your first boat.
If you can't fix it, you shouldn't have it!

\$5000 firm.
Don at gardner7@optonline.net.

COUNTERPOINT'S PRICE HAS BEEN REDUCED TO \$23,000 !!!!!!!!!!!!!!!!!!!!!!!

COUNTERPOINT- (1979 Pearson 365, ketch)

Second owner. First owner took all options that Pearson had available. Very well equipped.

- SAILS (5) in great condition.
- many accessories, significant upgrades, great operating condition.
- Engine rebuilt in 1990's, approx. 1500-2000 hours since.
- Transmission rebuilt 2008.
- Windlass added 2014. Added 120' more chain 2016.
- Upgraded alternator with smart regulator.
- New Refrigeration in approx. 2010. New dodger 2015, 2 complete cockpit awnings (if you can figure out how to rig them)
- New Seacocks 2017,
- 7 Jack Stands, CNG stove and oven. Maintenance records and full inventory available (if I can remember where I put them.)

In storage for the winter at Bayport Marine

Price: \$27,000. No discount for those over 83 YO (There are none of those who are interested).

Full specs: http://sailboatdata.com/viewrecord.asp?class_id=1720

Call Joel Becker -- 631 234-4062

becker.joel.e@gmail.com.



West Marine Zodiac Inflatable & 8hp Johnson Outboard asking \$1500

Contact Eileen Collini at eileenco@aol.com

9'4" ft West Marine Zodiac inflatable
West Marine & 8hp Johnson Outboard
5'3" Beam

Like New used one season

Floor Stringers

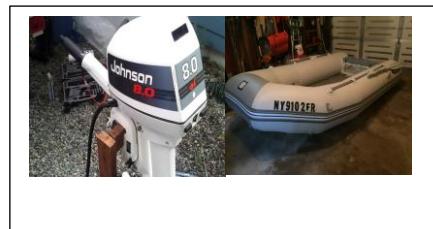
Inflatable Keel / Foot Pump

Owners Manual

Carry Bag

Aluminum Oars

All like new



10' Sailing Dinghy

Built by SBCC members based on a
"Little Dipper" design. Pram shape with small
forward deck. Good sailing boat with spit sail rig
like Optimist. I need to reduce my fleet ! Asking
\$500.

Bob Van Tassel, 516-551-4712.

1984 Morris Bahama Sandpiper Cat-Ketch 24'.

Shoal draft w/CB and kick up rudder. Draws less than 2'. 2003 Yamaha 8 HP high thrust electric start. Designed by Chuck Paine and built to a high standard by Morris Yachts. Nice sized galley/sink area to the starboard and full sized chart table



to the port. Five opening bronze ports with screens and screened dodger. The boat was refit in 2011, including bottom job, awl-gripped decks, house and cockpit, and non-skid gel-coat. Danforth anchor and rode, interior and cockpit cushions, VHF. A yard trailer is also included. This boat is in excellent sail-away condition.

“Egret” is located in Bayport, Long Island, New York. **\$11,499**. For more information please contact the owner, Dave at 631-807-1383. Email:

DPurnhag@Optonline.net ; Additional photos can be viewed on

<https://baytripper.smugmug.com/EgretForSale/>

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Della Bucher
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